The Bengal Curry Dinner Buffet $31

Daily from 6pm to 9pm (6pm to 10pm Friday and Saturday)

Starters

Seafood Chowder, Fresh Greens, Pineapple, Tomato Wedges, Plain Yogurt,
Mango Chutney, Coriander Chutney, Cucumber Raita

Main Courses

Signature Butter Chicken, Coconut Curry Lamb, Tandoori Chicken,
Daily Vegetarian Curry, Basmati Rice, Lentil Bonda, Naan Bread, Papadams

Desserts

Rice Pudding, Cardamom Crème Brûlée

Shared Plates

Bengal Oven Roasted Cashews 8
Kashmir Chili Spiced

Taste of the Pacific 22
Cup of Prawns, Smoked Salmon, Crab Dip
Naan Bread, Cocktail Sauce

Bengal Affair 20
Vindaloo Chicken Satay, Vegetarian Samosas
Kashmir Spiced Cashews, Cucumber Raita, Mango Chutney

BENGAL

Starters

West Coast Cured Salmon 14
Sliced, Smoked & Candied Salmon,
Goat's Cheese, Frisée, Fresh Baguette

"Pint" Of Black Tiger Prawns 17
Cocktail Sauce, Grilled Naan Bread

Chili Spiced Calamari 17
Smoked Pepper Aioli

Vegetarian Samosas 16
Vegetable Samosa, Lentil Bonda
Mango Chutney, Cucumber Raita

Seafood Chowder
Cup 10 Bowl 19
Creamy Velouté, Market Fresh Seafood

Tandoori Chicken Naan Pizza 16
Butter Chicken Sauce, Cilantro, Crushed Cashews
Crème Fraiche, Mozzarella

Grilled Flat Breads & Dips 14
Sundried Tomato & Black Olive Tapenade, Hummus
Add Warm Crab Dip 6

Dungeness Crab & Shrimp Cakes 17
Red Onion Marmalade, Paprika Mayonnaise, Balsamic Reduction

Ocean Wise

Fairmont Lifestyle Cuisine
Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness

Hand Crafted Non-Alcoholic Cocktails 7

Tiger Cub
Lemon, pineapple and pomegranate juice, club soda

Raspberry Refresh
Raspberry and white peach purée, lime juice, ginger ale

Mango Mango
Mango purée, freshly squeezed lime juice, and sprite

Groups of 10 or more will have an automatic 15% gratuity added to the bill.

Main Courses

Sweet Potato & Squash Tart 23
Toasted Hazelnuts, Saltspring Island Goat's Cheese
Frisée Salad

Signature Bengal Salad 24
Prawns, Dungeness Crab, Candied Salmon, Mango
Shallot Tarragon Vinaigrette

Braised Short Rib Poutine 18
Comox Cheese Curds, Truffle Demi

Prawn Curry 27
Basmati Rice, Papadum, Grilled Naan

B.C. Fish & Chips 25
Beer Battered Halibut, Coleslaw

Baked Black Cod 26
Double Smoked Bacon & Cannellini Beans, Tomato Broth

Grilled Cheese Sandwich 22
Sourdough, Aged Cheddar, Red Onion, House Made Ketchup
French Fries or Salad

Angus Beef Burger 25
Canadian Black Angus Prime Beef Burger,
Aged English Cheddar, Crisp Onions, Smoked Bacon Aioli
French Fries or Salad

Pacific Mussels & Fries 22
Pernod, Garlic Butter

AAA Grilled Striploin Steak 28
8 oz Striploin Steak, Caper Horseradish Butter,
Fried Bermuda Onions, French Fries or Salad

BENGAL

Divine Desserts

Valrhona Milk Chocolate Cake 14
Port & Cherry Compote

Valrhona Jivari Marshmallow Gateaux 13
Chai Crème Anglaise

Cardamom Spiced Pumpkin Cheesecake 12
Warm Rum & Raisin Chutney

Warm Apple Crumble Pie 14
Empress Honey Yogurt Ice Cream, Salty Caramel Sauce

Artisan Cheese Plate 22
Artisan Canadian Cheese Selection

Vivreau Sparkling or Still Bottled Water 6
Our environmentally positive water is helping reduce your carbon footprint

Specialty Coffees

Cafe Royale 9
Coffee with Baileys, Grand Marnier, Amaretto

Victoria's Secret 9
Coffee with dark crème de cacao, peppermint schnapps

Monte Cristo 9
Coffee with Kahlua, Grand Marnier

Spanish Coffee 9
Coffee with brandy, Kahlua

Irish Coffee 9
Coffee with Irish whisky, Irish Mist